

Carversteak



Starters

Wagyu Beef Skewers | 32

Charcoal Grilled, Sesame-Soy Marinade, Togarashi-Yuzu Aioli

Steak Tartare* | 31

Quail Egg, House-Made Pickles, Grilled Sourdough, Parmesan Cheese

Seared Crab Cake | 34

Jumbo Lump Crab, Frisée, Piquillo Pepper Aioli

Wagyu Cheesesteak Bites | 28

Caramelized Onions, Aged Provolone Mornay, Truffle, Buttered Parker Roll

Korean Glazed Pork Belly | 24

Pickled Mustard Seed, Scallion

Seared Hudson Valley Foie Gras | 36

Olive Oil Sponge Cake, Strawberry Rhubarb Compote, Almond Tuile

Regis Ova Caviar*

Siberian 1oz | 135

Ossetra 1oz | 155

Golden Ossetra 1oz | 225

Caviar Poppers* | 32

Gougères, Lemon-Chive Crème Fraîche

Salad, Soup & Bread

Everything Spiced Brioche | 9

Vermont Butter

Caesar Salad | 24

White Anchovy, Garlicky Croutons, Parmesan Cheese

Baby Iceberg Wedge* | 24

Smokey Bacon, Beer Battered Onion Ring, Soft Boiled Egg, Point Reyes Blue Cheese

Burrata Salad | 22

Candy Striped Beets, Hearts of Palm, Hazelnuts, Green Goddess Dressing

Roasted Tomato Soup | 22

Calabrian Spiced, English Peas, Pearl Onions

Shellfish & Raw Bar*

Oysters on the Half Shell

26 ½ doz. | 52 doz.

Shrimp Cocktail | 32

Espelette Dijonnaise, Horseradish Cocktail Sauce

Yellowtail Sashimi* | 31

Avocado, Serrano Chili, Yuzu Vinaigrette

Alaskan King Crab | MP

Yuzu Chili Butter, Lemon

Served Chilled or Hot With Yuzu-Chili Butter

Grand Plateau* | 195

1 Maine Lobster, 6 Gulf Shrimp, 12 Oysters, 8 Clams, 12 PEI Mussels

Petite Plateau* | 120

½ Maine Lobster, 3 Gulf Shrimp, 6 Oysters, 4 Clams, 6 PEI Mussels

Spicy Salmon* | 24

Crispy Rice, Sriracha Mayo, Cilantro

Tuna Tartare* | 29

Crispy Rice, Avocado, Aji Amarillo Aioli

Oyster Rockefeller | 36

Smoked Bacon, Spinach, Herbed Panko

Giant Tiger Prawns | 46

Charcoal Grilled, Garlic Chile Butter, Lime

Entrées

Atlantic Salmon* | 48

Parsley Crusted, Melted Leeks, Butterball Potatoes, Sauce Beurre Rouge

Chilean Sea Bass | 62

Miso Glazed, Bok Choy, Coconut Red Curry

Branzino | 49

Grilled Artichoke & Fennel Salad, Citrus Segments, Salmoriglio

Organic Chicken Breast | 46

Potato Gnocchi, Spring Peas, Vin Jaune Sauce

Hokkaido Scallops* | 56

Portuguese Chorizo, Nantes Carrots, Crispy Lentils

Colorado Lamb* | 82

Dukkah Spice Crusted Double Chop, Tinkerbell Peppers, Sauce Piperade



Lobster En Croute | 130

2 Lb. Maine Lobster Wrapped in Puff Pastry, Lobster-Cognac Cream

Sides

Roasted Mushrooms | 21

Madeira, Parsley

Roasted Broccolini | 22

Calabrian Chili, Garlic Crunch

Sautéed Spinach | 16

Garlic Confit

Mac & Cheese Gratin | 24

Cavatappi Pasta, Aged Cheddar
Add Truffle +6 • Add Lobster +10

Asparagus | 24

Lemon, Olive Oil, Sea Salt

Beer-Battered Onion Rings | 18

Smoked Chipotle Aioli

Creamed Corn | 21

Cotija Cheese, Pickled Fresno Peppers, Crispy Garlic Crunch Topping

Potatoes

Parmesan Steak Fries | 18

Ketchup & Aioli

Twice Baked | 21

Loaded Potato Skin, Irish Yellow Cheddar, Smoked Bacon, Chive

Pommes Purée | 18

Whipped & Buttered

Add Black Truffle +6

Potato Gratin | 22

Layered Potato, Parmesan Cream, Chive

Steaks*

Filet

Filet of Ribeye* | 84

10oz / Creekstone Farms, AR

Filet Mignon* | 79

8oz / Allen Brothers / Chicago

Bone In Filet* | 92

12oz / Creekstone Farms, AR

Aged

Boneless Ribeye* | 95

18oz / Wet Aged 21 Days / Midwestern

Striploin* | 89

14oz / Wet Aged 21 Days / Creekstone Farms, AR

Kansas City* | 92

18oz / Dry Aged 28 Days / Flannery Beef

Taste of Japan

Select Cut of Traditional Japanese A-5 Wagyu

5oz Miyazaki Wagyu Striploin* | 275

Each additional 1oz • 55

Accompanied with Black Garlic-Mirin Mushrooms, Yuzu Kosho, Shishito Peppers, Tare

Domestic Wagyu

Rib Cap* | 96

8oz / Snake River Farms / Eastern Idaho

Australian Wagyu

F-1 Wagyu Striploin* | 125

12oz / Black Opal 8-9+

Cs Tomahawk* | 325

50oz / Australian Wagyu / Westholme Beef

Enhancements

Jumbo Lump Crab Oscar | MP • Baby Tristan Lobster Tail | MP

Hudson Valley Seared Foie Gras | 28 • Black Truffle Butter | 6

Roasted Bone Marrow | 19

Sauces

House-Made Cs-Steak Sauce | 6 • Red Wine Bordelaise | 6

Peppercorn | 6 • Béarnaise | 6 • Hollandaise | 6

Point Reyes Blue | 6 • Chimichurri | 6

Vegan Menu Available Upon Request

*Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, milk, poultry, or shellstock reduces the risk of foodborne illness. Young children, the elderly, and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.